

Booking Form

NAME:

TEL NO:

ADDRESS:

DATE OF PARTY:

ARRIVAL TIME:

NO. OF SEATS REQUIRED:

NAME

STARTER

MAIN

DESSERT

NAME	STARTER	MAIN	DESSERT

Tea & Coffee orders taken on the day. A deposit of £5 per person is required with completed booking form. All major credit cards accepted.

THE RADDLE INN
COUNTRY INN & RESTAURANT

Book a table now to celebrate the festivities at
The Raddle Inn.

Tables are decorated to add that party atmosphere

Pensioners Christmas

Fayre Menu

Served 12pm - 2pm Monday to Saturday

Available throughout November & December

(Except Christmas Day & Boxing Day)

Contact The Raddle Inn NOW to reserve a table

Tel: 01889 507278

Fax: 01889 507520

www.raddleinn.com

Email: peter@logcabin.co.uk

Quarry Bank, Hollington, Staffordshire, ST10 4HQ



THE RADDLE INN

COUNTRY INN & RESTAURANT

Pensioners Christmas

Fayre Menu

4 Courses - Adults £13.95

Served Monday to Saturday 12pm - 2pm

Starters

Prawn Cocktail (GF)

Prawns in Marie Rose dressing, served on a bed of salad and brown bread (gluten free bread available)

Roast Tomato and Red Pepper Soup (GF)

Served with a roll and butter (gluten free bread available)

Vegan Vegetable Terrine (V, VE)

Vegan terrine made with a blend of vegetables and grains including carrots, peppers, butternut squash, peas, quinoa, chickpeas and a little chilli for a kick

Brie Wedges

Brie coated in breadcrumbs, fired to create a gooey brie centre, served with salad and a cranberry dip

Mains

Locally Produced Roast Turkey or Roast Beef

Served with all of the Christmas trimmings (gluten free option available)

Butter Bean, Sweet Potato and Spinach Stew (V, VE, GF)

Smokey, aromatic hearty tomato stew made with butter beans, chargrilled sweet potato and whole leaf spinach.

Served with a bread roll (gluten free roll available)

Steamed Cod (GF)

Served with a parsley sauce, new potatoes and seasonal vegetables

Desserts

Traditional Christmas Pudding (V)

Served with your choice of brandy butter or custard,

Luxury Black Cherry Pie (V, VE)

Sweet pastry with pieces of black cherries and a cherry sauce with your choice of cream, ice-cream or custard

Exotic Fruit Cocktail (V, VE, GF)

A selection of exotic fruits containing pineapple, peaches, grapes, cherries, apple and gooseberry

Followed by

Tea, Coffee or Hot Chocolate and a traditional Mince Pie